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<p>91-300280/41 802 D13 E13 (804 D22) KIKK 28.12.89 KIKK MAN CORP (MANN.) *JO 3200-781-A 28.12.89 JP-338367 (02.09.91) C07d.311/40 Proanthocyanidin used as food antioxidant, and medicine - prepd. by extracting squeezed lees or seeds of grapes C9-130302</p>	<p>Full patentees: Kikkoman Corp; Mann's Wine KK. Prepn. of proanthocyanidin (I) comprises extraction of squeezed lees or seeds of grapes in water at > 70°C. (I) contains up to 30 monomers of formula (II).</p> <div data-bbox="831 436 1100 950"> <p>(II)</p> </div> <p>$R_1 = H$ galloyl or glycopyranosyl; $R_2 = H$ or OH; and $R_3, R_4 = H, OH$ or methoxy.</p>
<p>8(6-A1, 12-J1, 12-L1) D(3-MIP, 8-898, 8-811) E(6-A1)</p>	<p><u>USE/ADVANTAGE</u> Proanthocyanidin is easily prepd. in high purity and yield. The method is very useful industrially. (I) is useful in food, antioxidant, deodorant and medical agents.</p> <p><u>PREFERRED PROCESS</u> The grapes are contacted with water to eliminate water soluble substances before the extn. The grapes are white, red or black, such as Shaldone, Niagara, Neo.Mascal, Koshyu, Delaware Mascalberry A etc. Squeezed lees include fruit peels (50%) and seeds (45%) and the extn. is carried out at 80-120°C, esp. 80-100°C for 10 mins-4 hrs esp. 15 mins-2 hrs. Amt. of water is 2-20 esp. 3-10 (v/v).</p> <p><u>EXAMPLE</u> To 100g of lees of white grapes was added 1000 ml of water and extn. was carried out at 40-140°C for 2 hrs. The extract was filtrated and mixed with the washed residue to make 1000 ml of extn. soln. (I) was found in high yield when extn. was carried out at > 70°C. 103200781-A</p>